

Amendments to the Claims

Listing of Claims:
Claims 1-20 (canceled).

Claim 21 (new). A method for producing baked articles that are glossy-brown at least at given sites, which comprises:

producing a pre-product formed of an at least partly baked, dimensionally stable shaped body;

treating the dimensionally stable pre-product with lye and producing a lye-treated intermediate product with lye-treated sites;

optionally sprinkling the intermediate product with sprinkle material; and

heat-treating the intermediate product:

at least on a surface thereof for browning the lye-treated sites of the intermediate product; and

optionally, in a depth thereof for reducing a moisture content.

Claim 22 (new). The method according to claim 21, wherein the step of producing the pre-product comprises baking a raw dough piece having a shape corresponding to a shape of the article to be produced to form a shaped body with a residual moisture of 1 - 29% by weight.

Claim 23 (new). The method according to claim 22, which comprises baking the shaped body to a residual moisture of 1.5 - 18% by weight.

Claim 24 (new). The method according to claim 21, wherein the step of producing the pre-product comprises mechanically reshaping a portioned, raw dough piece into a shape corresponding to a shape of the article to be produced and baking

the shaped body resulting from the reshaping to a residual moisture of 1 - 29% by weight.

Claim 25 (new). The method according to claim 24, which comprises baking the shaped body to a residual moisture of 1.5 - 18% by weight.

Claim 26 (new). The method according to claim 21, wherein the step of producing the pre-product comprises baking a raw dough mix or baking mix in portions in a baking mold defining a shape of the article to be produced to form dimensionally stable, shaped bodies having a residual moisture of 1 - 6% by weight.

Claim 27 (new). The method according to claim 26, which comprises forming the shaped bodies with a residual moisture of 1.5 - 4% by weight.

Claim 28 (new). The method according to claim 21, wherein the step of producing the pre-product comprises baking a raw dough mix or baking mix in portions between opposing baking surfaces of a closed waffle baking mold to form dimensionally stable, shaped bodies having a residual moisture of 1 - 6% by weight.

Claim 29 (new). The method according to claim 28, which comprises forming the shaped bodies with a residual moisture of 1.5 - 4% by weight.

Claim 30 (new). The method according to claim 21, which comprises providing, as the dimensionally stable pre-product, baked pieces produced for fresh baked goods or long-life baked goods, at least partially baked goods or completely baked goods, bakery goods, and filled bakery goods.

Claim 31 (new). The method according to claim 21, which comprises using a finished bakery product for the dimensionally stable pre-product.

Claim 32 (new). The method according to claim 31, which comprises selecting the

finished bakery product from the group consisting of biscuits, crackers, pretzels, baked sticks, and baked waffles.

Claim 33 (new). The method according to claim 21, which comprises using, for the dimensionally stable pre-product, baked pieces that have been temporarily stored and chilled.

Claim 34 (new). The method according to claim 21, which comprises using, for the dimensionally stable pre-product, baked pieces that have been temporarily stored frozen.

Claim 35 (new). The method according to claim 21, which comprises, for producing an article that is glossy-brown on one side at least at given locations, treating only one side of the pre-product with lye during the production of the intermediate product.

Claim 36 (new). The method according to claim 21, which comprises, for producing an article that is glossy-brown on both sides at least at given sites, in the production of the intermediate product, treating the pre-product with lye on only one side and subjecting to a first heat treatment, subsequently treating the intermediate product that is already browned on one side with lye on an opposite side and subjecting to a second heat treatment.

Claim 37 (new). The method according to claim 36, which comprises, during the second heat treatment, shielding a side of the intermediate product that has been browned from the heat treatment.

Claim 38 (new). The method according to claim 21, wherein the heat treatment comprises heat treating the intermediate product with hot air.

Claim 39 (new). The method according to claim 21, wherein the heat-treating step comprises dividing a heat treatment of the intermediate product into a baking

phase and a drying phase, wherein, in the baking phase, heating an outer skin of the intermediate product with hot air or infrared radiation up to a temperature at which gloss and color are produced at the lye-treated sites, and wherein, in the drying phase, heating an interior of the intermediate product with microwave or dielectric treatment in order to decrease the moisture content therein.

Claim 40 (new). The method according to claim 21, wherein the step of treating with lye comprises using a lye solution admixed with at least one of modified starch and modified cereal flour.

Claim 41 (new). The method according to claim 21, which comprises storing the pre-product chilled prior to treating with lye.

Claim 42 (new). The method according to claim 21, which comprises storing the pre-product frozen prior to treating with lye.

Claim 43 (new). An article having a glossy-brown surface, at least at given sites, produced with the method according to claim 21.

Claim 44 (new). A food product having a glossy-brown surface at least at given sites, comprising: a baked and subsequently further heat-treated shaped body made from dough mix or baking mix, wherein the baked and further heat-treated body has been lye-treated, at least at given sites thereof, after the baking operation, the shaped body having a glossy, browned covering layer on the given lye-treated sites.

Claim 45 (new). In combination with a container, a product comprising a baked and subsequently lye-treated shaped body made from dough mix or baking mix, wherein the shaped body is lye-treated after the baking operation at least at given sites, and the shaped body is subsequently further heat-treated, and the shaped body has a glossy, browned covering layer on the lye-treated given sites.